

Maricopa County Environmental Services Department



Food Peddler

Office Inspection Hours
Monday through Friday
12:00pm to 5:00pm



Mobile Food Program

1645 E Roosevelt St
Phoenix, AZ 85006
(602) 506-6872

Introduction

This guideline has been developed for the purpose of assisting operators in permitting a Food Peddler to serve safe food. According to the Maricopa County Environmental Health Code, **Food Peddler** means and refers to a retail food establishment in operation from a vehicle designated to be readily movable from which wrapped, properly labeled non-potentially hazardous foods or packaged potentially hazardous foods held at proper temperatures, frozen or canned prepared food which, packaged, portioned, kept in ready-to-eat units or raw fruits and vegetables are vended, sold, or given away but in which establishment the food is not composed, compounded, thawed, reheated, cut, cooked, processed or prepared. Food peddlers may dispense soda fountain drinks, hot drinks, and assemble snow cones from approved and properly installed equipment.



A permit will not be required for Food Peddler operations selling only whole, uncut, unprocessed fruit or vegetables..

Each unit must be operated in full compliance with the Maricopa County Environmental Health Code and all other applicable regulations. Maricopa County Environmental Services requires that each Food Peddler be permitted, with some operations required to operate from an approved commissary.

Food Peddlers must be self-contained and maintained readily movable at all times. In general, Food Peddlers are only approved to sell prepackaged, individually wrapped food products. Snow cones and bulk pickles can be sold from ice cream trucks but certain restrictions apply (see page 5).

Office Hours and Permits

The Mobile Food Office is open Monday to Friday from 9am to 5pm. **PLEASE NOTE THAT INSPECTIONS ARE ONLY CONDUCTED FROM 12PM TO 5PM OR BY APPOINTMENT.** Call the office duty desk at 602-506-6872 for additional inspection information. Be aware that calls will be returned in the order they are received. The Mobile Food office is located at 1645 E Roosevelt, Phoenix. The office and parking for Mobile Food inspections is on the west side of the building.

In order to renew or obtain a permit, each unit must have a passing inspection on file that has been completed within the last six months. During inspections conducted at the Mobile Food office, each unit must be fully operational, all equipment must be functioning and proper signage must be provided on vehicle. No electrical power or water supply is available at the inspection office. In addition, the following is required:

- ◆ Properly completed application and \$120.00 permit fee
- ◆ Signed Commissary agreement (if applicable)
- ◆ Vending route
- ◆ Toilet Use agreement

Operating Requirements for all Food Peddler Permits

- ◆ The business name and vehicle number must be plainly indicated on the sides and rear of the unit. Letters must be of contrasting colors and at least three inches high with a minimum 3/8 inch stroke width.
- ◆ Permit stickers must be clearly visible from the rear exterior of the vehicle. In addition, the permit to operate must be maintained with the vehicle at all times. Photocopies are not allowed.
- ◆ No permit or decal is transferable from *person-to-person, vehicle-to-vehicle, place-to-place*, or from the type of operation specified in the application to another. A separate permit is required for each establishment.
- ◆ Food peddlers selling food from a stand where the vehicle is not present (i.e. at a swap meet or special event) shall maintain the permit to operate at the stand during operation. Businesses operating at more than one location during the same time period (i.e. two stands at the same swap meet), must obtain a separate permit for each location.
- ◆ Food peddlers selling food from a stand where the vehicle is not present (i.e. at a swap meet or special event) shall provide a sign indicating their business name in letters at least 6 inches high and 1 inch wide. This sign is in addition to the lettering required for the vehicle.



- ◆ All food and beverage must be from an approved source, safe, unadulterated, and honestly presented. Food prepared in a private home may not be sold or offered for human consumption. ***All homemade food products are prohibited.***
- ◆ Passenger cars are prohibited for use as a food peddler.
- ◆ Equipment must be constructed of approved material, adequate in size, easily cleanable, and in good repair and must meet NSF or equivalent standards for design, construction, and installation. The use of household refrigerators, freezers, and other equipment is not permitted.
- ◆ Surfaces of walls, ceilings, and floors shall be constructed of durable, smooth, nonabsorbent, easily cleanable, light colored materials.
- ◆ Non-contact food surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
- ◆ Each food peddler establishment shall be fabricated to exclude vermin, dust, dirt, splash, and spillage encountered under normal use.
- ◆ The food peddler establishment shall be self-contained and readily movable at all times.
- ◆ All packaged foods shall be labeled in accordance with FDA guidelines (product name, processor name, address/phone of processor, weight and ingredients must be in English). Records of food purchases, invoices, and receipts must be kept on the Food Peddler or some other convenient location for at least 90 days following the date of purchase.

Ice



♦ Ice that is consumed or comes in contact with food must come from an approved source and shall be obtained only in chipped, crushed, or cubed form. Ice that is obtained from outdoor ice towers at the commissaries is not approved for use in beverages or human consumption. Ice for consumption must be handled with an approved ice scoop equipped with a handle and between uses the scoop should be stored in the ice with the handle up. Customer self-service of ice is prohibited and ice used in contact with packaged food products must be separated from ice used for consumption.

Food Temperatures

Potentially hazardous foods -

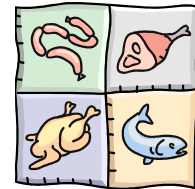
(meats, fish, poultry, eggs, milk, pasta, cooked produce, and dairy products) must be stored and displayed at proper temperatures during transportation, storage, service, etc.



- Rapidly reheat cold, ready to eat foods to at least **165°F** and hold at **130°F**.

- Hot food must be held at **130°F** or hotter at all times.

- Cold food must be held at **41°F** or colder at all times.



Cooling of hot potentially hazardous foods is strictly prohibited in food peddler operations. Hot foods **must not** be refrigerated at the commissary after having been reheated and held hot on the vehicle. These foods should be discarded. In addition, a thermometer that measures from 0°F to 220°F must be available inside all hot-holding and cold-holding cabinets to ensure foods are at the proper temperature.

Date Marking

For packaged, potentially hazardous foods that will be sold off the truck (i.e. wrapped sandwiches, lunch plates), a “sell-by” date is required. The “sell-by” date shall be placed on the food at the food processing plant, shall be legible and plainly presented. All potentially hazardous foods must be sold within 24 hours from being placed on the vehicle.

For food supplies stored inside the commissary, date marking is required for refrigerated ready-to-eat potentially hazardous foods held for more than 24 hours. It shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, which includes the day of preparation.

- Seven (7) calendar days or less, if the food is maintained at 5°C (41°F.) or less; or
- Four (4) calendar days or less, if the food is maintained at 7°C (45°F) or less.

Stored food products need to be dated to ensure rotation, which will control spoilage and help maintain the quality of your foods. Raw meats and poultry must be stored below ready to eat foods. A well-organized refrigerator will help to maintain food temperatures and also help keep quality high.

Open Food Products

Food peddlers with equipment to dispense soda fountain drinks, hot drinks, assemble snow cones, and sell bulk pickles must provide a hand wash set-up at all times. The set-up must include the following:

- At least one hand-washing basin in the vehicle, separated from the food preparation area by a splashguard at least 12" high. Minimum hand wash basin size is 9"L X 9"W X 5"D with running, potable water.
- A potable water tank with a minimum 5 gallon capacity shall be required.
- A wastewater holding tank of at least 15% greater capacity than the potable water supply is required. The wastewater shall be emptied into an approved sewage disposal system.
- Liquid soap in a squeeze bottle or pump type dispenser
- Paper towel to dry hands.

How To Properly Wash Hands

Hands and exposed portions of arms must be washed with soap and water. Vigorously rub hands and arms together for at least 20 seconds and thoroughly rinse with clean water. Employees shall pay particular attention to the fingertips, the areas underneath the fingernails and between the fingers.



When To Wash

- After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- Before putting on gloves.
- After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating or drinking, or using the toilet room.
- When switching between working with raw food and working with ready-to-eat food.
- After caring for or handling service animals or aquatic animals.
- After any other activity that may contaminate your hands such as handling money, cleaning, driving, or touching any unclean object.

Bare Hand Contact

Bare hand contact with ready-to-eat foods such as the ice used for snow cones, pickles, or open beverages, is prohibited. **Non-latex**, single-use gloves, approved ice scoops with handles, or tongs must be used. Remember to wash hands before putting on gloves. Change gloves when switching tasks or when gloves become dirty or worn. Gloves must be worn when employees have sores, burns, and/or bandages on their hands.

Personal Hygiene

Food Peddlers handling any open food or drink must be clean and in good health; you should bathe daily and wear clean clothes. It is strictly prohibited to work with open food if you are sick, especially if you have symptoms of diarrhea, vomiting, fever, or if you have any discharge from your nose or eyes. Fingernails must be cut and maintained. All jewelry must be removed prior to handling open food with the exception of a simple wedding band. Any cuts, burns, or open wounds on the hands must be properly bandaged and covered by a glove or finger cot at all times. Finally, you must never eat or smoke in food preparation or food storage areas.

Commissary

The commissary is a base of operations for all mobile food units, pushcarts, and food peddlers selling potentially hazardous foods (ice cream trucks exempt). Each vehicle is required to operate from an approved commissary and report daily for all supplies, cleaning and servicing operations. Each commissary is required to be constructed and operated in compliance with the requirements of the Maricopa County Environmental Health Code.

Depending on the needs of the vehicle, commissaries may have different services available. In general, commissaries are used for the following:

- ° Fresh water supply
- ° Food preparation
- ° Grey water disposal
- ° Vending unit cleaning facilities
- ° Vending unit storage
- ° Food Storage
- ° Garbage disposal
- ° Warewashing facilities
- ° Chemical storage

In order to obtain a permit from this Department, a signed commissary agreement is required for each unit at the time of initial permitting and at permit renewal. Be aware that each commissary agreement will be verified to ensure the facility is able to provide your operation with the services needed.

In addition, the Maricopa County Environmental Health Code requires each permit holder to maintain a log of visits to the approved commissary. The log must be written in permanent, waterproof ink, and maintained within the unit at all times. Logs will be requested on a random basis.

The following list are commissaries that have been verified and are approved within Maricopa County. Before making any arrangements, please inquire about the type of services offered, hours of operation, and other pertinent information. This list is not inclusive and other facilities may be approved as a commissary if the services provided meet the needs of the Food Peddler operation. Additional facilities will be evaluated on an individual basis. In addition, please feel free to contact our office for an updated listing.

Name	Phone	Address	City
Chef's Catering	602 233 9420	3770 W Whitton Ave	Phoenix
Coffee Roaster of Arizona	480 948 1419	7585 E Gray Rd, Suite B	Scottsdale
Deno's Catering	602 688 9923	2833 W Lincoln St	Phoenix
Desert Rose Commissary	602 455 4387	334 N. 25 th Ave	Phoenix
Ralph's Snack Bar	602 269 7707	4501 W Van Buren	Phoenix
Cater Fresh	623 688 3333	2121 W McDowell Rd	Phoenix
Canyon State Foods	602 243 0443	3820 S 28 th St	Phoenix
Union Pochteca	602 405 7953	118 N. 27 th Ave	Phoenix